DEXTER
SANI-SAFE

DEXTER®

# FOODSERVICE

DEXTER1818.COM

# A HANDLE. A BLADE. AND 200 YEARS OF EXPERIENCE.

We've learned many lessons since we started in 1818. Everything from remembering to watch our fingers to how to perfectly balance our knives and tools. Our customers choose our knives, and because they do, we honor the responsibility that comes with it.

The vast majority of our knives and tools—including more than 1,000 unique styles—are made by about 250 craftspeople in Massachusetts. And the craft of knifemaking is one that our family has darn-near perfected by combining tradition with technique and modern technology. Oh, and over 200 years of fine-tuning.

# OUR HISTORY

## 1818

Henry Harrington starts the first American cutlery company in Southbridge, MA.

## 1834

John Russell establishes the John Russell Cutlery company, ultimately replacing European brands and becoming the leading American cutlery company of the post-Civil War era.

NOW
DE
THEN
DEXTER

## 1933

The two companies come together and eventually become Dexter-Russell.

## 1941

The first SANI-DEXTER knives are introduced, eventually evolving into the SANI-SAFE® series that remains the gold standard in food-service today.

## 1959

The iconic Ted Williams fishing knife launches, receiving instant acclaim from outdoor enthusiasts.

## 1994

The new Offset Bread Knife launches, and delis are forever changed.

## 2022

The ROSS-1® robotic sharpening system, which sharpens thousands of knives a day, is introduced to the processing industry.

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Items marked PCP are packaged in Dexter PCP retail packaging

DEXSTEEL®

## WHAT'S STEEL GOT TO DO WITH IT?

Dexter proprietary DEXSTEEL® is a mix of high-carbon, high-alloy stainless steel that is specially engineered for professional knives. This special blend of elements enhances:

**Sharpness • Edge holding • Corrosion resistance • Ease of re-sharpening**

DexSteel® supports a finer grain structure which increases tensile strength for durability and toughness.

DEXTER
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## HACCP IS WHERE IT'S AT

Hazard Analysis Critical Control Points (HACCP) is an internationally recognized method of identifying and managing food safety related risk and, when central to an active food safety program, can provide your customers, the public, and regulatory agencies assurance that a food safety program is well managed.

## WE HAVE A HANDLE ON SUSTAINABILITY™

CRAFTED WITH Ecogrip®

**SANI-SAFE®** handles are made with 100% recycled material and packaged in recyclable PETE plastic and card materials.

# SERIES SELECTION GUIDE

## SANI-SAFE® Series
Pages 7 - 12

12433

SANI-SAFE® knives and tools are an industry standard thanks to their best-in-class DEXSTEEL® edges that are quick to resharpen; easy-to-clean, slip-resistant grips; and sanitary performance. The handles and packaging are made with 100% recycled plastic, making SANI-SAFE® eco-friendly, chef-tested and commercially approved.

## V-LO® Series
Pages 13 - 16

29253

Chefs love V-LO® knives for their state-of-the-art design, comfort and control. The dual-textured handles are slip-resistant and provide a firm grip. The DEXSTEEL® blades are made from stain-free, high-carbon steel, and the edges are sharp right out of the box and easy to maintain.

## SOFGRIP® Series
Pages 17 - 20

24163

True to its name, you know exactly what you're getting with the SOFGRIP® series. It features a soft, non-slip, comfort-first grip designed to reduce stress on the wrist that can cause fatigue and injury. As for the blades, they're made from proprietary DEXSTEEL®, individually machine-ground to exacting specifications with an edge geometry made for long-lasting performance. In a demanding kitchen, SOFGRIP® knives deliver again and again.

## Traditional® Series
Pages 21 - 24

12381

The look, feel and performance of the Traditional® series has long been appreciated by culinary professionals. Since the early 1800s, as a matter of fact. Warm and polished, each handle is made from natural wood and is secured by brass compression rivets to an American steel blade. It's classic. And we see little reason to change that now.

## DuoGlide® Series
Pages 25 - 26

40033

DuoGlide® was designed to get the job done while minimizing wrist stress. These ergonomic knives are perfect for long periods of use. The ultra-soft, right-sized handle can be gripped in several ways for comfort and control. With blades made from stain-free, high-carbon steel, these knives assure stress-free slicing.

## 🟨 DEXTER 360® Series

Pages 27 - 28

36006

The 360® series includes every knife needed to outfit a commercial kitchen. Its hollow-ground, stain-resistant blades—crafted in the US from American steel—stay sharp with edges that are easily restored. The ergonomic handle combines durable polypropylene with slip-resistant overmolding and comes color-coded to facilitate compliance with food safety programs.

## 🟧 iCUT®-FORGE Series

Pages 29 - 30

DEXTER
iCutFORGE

38466

The iCut®-FORGE series features a blade forged from high-quality German stainless steel for a durable and razor-sharp blade. The full tang design provides a balanced weight while the triple-riveted POM handle ensures comfort and control. Imported.

## 🟥 iCUT-PRO® Series

Pages 31 - 32

DEXTER
iCUT-PRO
30404

30404

The iCUT-PRO® series elevates forged manufacturing by combining a high-quality German stainless-steel blade with a Santoprene® handle. The soft and conforming handle provides superior grip and comfort, making it a pleasure to use for extended periods of time. Even while working in wet or slippery conditions, the iCUT-PRO® series provides control and dependable performance. Imported.

## 🟩 Basics® Series

Pages 33 - 36

31601

When performance is as important as value, look no further than our BASICS® series of knives. Blades are made from stain-free, high-carbon steel, and are perfect for staying within your budget and on task. Imported.

## 🟦 Cool Blue® Series

Pages 37 - 40

DEXTER
DEXTER

19693H

In tough conditions, the Cool Blue® series continues working without sacrificing comfort or control. Cool Blue products withstand temperatures up to 500 degrees and feature solid, high-quality construction for durability and easy cleaning.

# SANI-SAFE®

## WHITE HANDLE. GOLD STANDARD.

Trusted by pros for more than 50 years, these knives and tools now have handles made from 100% recycled plastic. Eco-friendly, chef-tested, and commercially approved.

- Crafted from DEXSTEEL®
- Made in the USA
- ECOgrip® Engineered
- Ergonomically shaped handle
- NSF Certified

DEXTER
Made in USA
S145-10
DEXSTEEL®
NSF

# COOK'S KNIVES

### 6" Cook's Knife

| | |
|---|---|
| 12603 | S145-6PCP |

### 8" Cook's Knives

| | |
|---|---|
| 12443 | S145-8PCP |
| 12443C | S145-8C-PCP |
| 12443G | S145-8G-PCP |
| 12443P | S145-8P-PCP |
| 12443R | S145-8R-PCP |
| 12443Y | S145-8Y-PCP |

### 10" Scalloped Cook's Knife

| | |
|---|---|
| 12453 | S145-10SC-PCP |

### 6" Scalloped Cook's Knife

| | |
|---|---|
| 12613 | S145-6SC-PCP |

### 10" Cook's Knives

| | |
|---|---|
| 12433 | S145-10PCP |
| 12433C | S145-10C-PCP |
| 12433G | S145-10G-PCP |
| 12433P | S145-10P-PCP |
| 12433R | S145-10R-PCP |
| 12433T | S145-10T-PCP |
| 12433Y | S145-10Y-PCP |

### 12" Cook's Knife

| | |
|---|---|
| 12473 | S145-12PCP |

# BREAD KNIVES

### 5" Scalloped Offset Bread Slicer

| | |
|---|---|
| 13603 | S163-5SC-PCP |

### 7" Scalloped Offset Bread Slicer

| | |
|---|---|
| 13623 | S163-7SC-PCP |

### 9" Scalloped Offset Bread Slicers

| | |
|---|---|
| 13583 | S163-9SC-PCP |
| 13583G | S163-9SCG-PCP |
| 13583P | S163-9SCP-PCP |
| 13583R | S163-9SCR-PCP |

### 3-Blade Bread Scoring Knife, 3 ¼" Blades

| | |
|---|---|
| 15753 | S104SCV-3 |

### 10" Narrow Scalloped Slicer

| | |
|---|---|
| 13403 | S140N-10SC-PCP |

### 8" Scalloped Bread Slicers

| | |
|---|---|
| 13313 | S162-8SC-PCP |
| 13313C | S162-8SCC-PCP |
| 13313G | S162-8SCG-PCP |
| 13313R | S162-8SCR-PCP |

### 10" Scalloped Bread Slicer

| | |
|---|---|
| 18173 | S147-10SC-PCP |

### 12" Scalloped Bread Slicer

| | |
|---|---|
| 13463 | S140-12SC-PCP |

### 2 Piece Offset Knife Set

| | |
|---|---|
| 20373 | S163-7SC/9SC |

# SLICERS & UTILITY KNIVES

### Scalloped Utility Knife

| | | |
|---|---|---|
| 13303 | S156SC-PCP | 6" |

### Scalloped Utility Slicers

| | | |
|---|---|---|
| 13483 | S158SC-PCP | 8" |
| 13553 | S142-8SC-PCP | 8" |
| 13563 | S142-9SC-PCP | 9" |

### Scalloped Roast Slicers

| | | |
|---|---|---|
| 13403 | S140N-10SC-PCP | 10" Narrow |
| 13463 | S140-12SC-PCP | 12" |

### 12" Roast Slicer

| | |
|---|---|
| 13453 | S140-12PCP |

### Duo-Edge Slicers

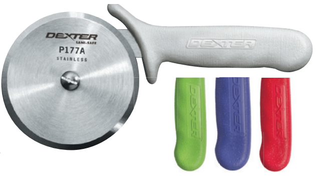
| | | |
|---|---|---|
| 13413 | S140N-10GE-PCP | 10" Narrow |
| 13473 | S140-12GE-PCP | 12" Roast |

## PIZZA / CHEESE KNIVES & CUTTERS

### Pizza Cutters

| | | |
|---|---|---|
| 18043 | P3A-PCP | 2 ¾" |
| 18040 | S3 | 2 ¾"<br>Blade Only |

| | | |
|---|---|---|
| 18023 | P177A-PCP | 4" |
| 18023G | P177AG PCP | 4" |
| 18023P | P177AP PCP | 4" |
| 18023R | P177AR PCP | 4" |
| 18010 | P17 | 4"<br>Blade Only |
| 18013 | P177A-5PCP | 5" |
| 18020 | P177 | 5"<br>Blade Only |

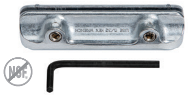


### Pizza Cutter - High Heat Handle

| | | |
|---|---|---|
| 18023H | P177AH-PCP | 4" |

### Pizza Knives

| | | |
|---|---|---|
| 18003 | S160-16 | 16" |
| 18073 | S160-18 | 18" |
| 18000 | S161 | Knife Attachment |



### Pizza Rocker

| | | |
|---|---|---|
| 18053 | PR180-20 | 20" |

### Cheese Knife

| | | |
|---|---|---|
| 4093 | S118PCP | 12" |

### Cheese Knife - Double Handle

| | | |
|---|---|---|
| 9223 | S118-14DH | 14" |

## BONING KNIVES

### Boning Knives

Flexible

| | | |
|---|---|---|
| 1513 | S135F-PCP | 5" |
| 1543 | S136F-PCP | 6" |

Narrow

| | | |
|---|---|---|
| 1503 | S135N-PCP | 5" |
| 1563 | S136N-PCP | 6" |
| 1563C | S136NC PCP | 6" |
| 1563G | S136NG PCP | 6" |
| 1563P | S136NP PCP | 6" |
| 1563R | S136NR PCP | 6" |

### Curved Boning Knives

| | | |
|---|---|---|
| 5" | 1463 | S131-5 |
| 6" | 1493 | S131-6PCP |

Flexible

| | | |
|---|---|---|
| 5" | 1473 | S131F-5 |
| 6" | 1483 | S131F-6PCP |

### Hollow Ground Boning Knives

| | | |
|---|---|---|
| 4 ½" | 1143 | S154HG-PCP |
| 6" | 1173 | S156HG-PCP |

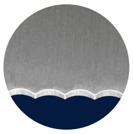
### Wide Boning Knife

| | | |
|---|---|---|
| 6" | 1523 | S136PCP |

### Skinning Knife

| | | |
|---|---|---|
| 6" | 6123 | SB 12-6 |

## SCALLOPED EDGES 101



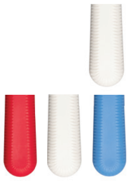
Knives with scalloped blades feature many curved edges protected by sharp points that help to break through bread's hard crust. As these points break through, the curved edge slices the soft interior without damaging it. Features like offset handles or curved blades allow the user to cut completely through a loaf of bread without contacting the cutting board.

## PARING KNIVES

### 3 ¼" Cook's Style Parers

| | |
|---|---|
| 15303 | S104PCP |
| 15303C | S104C PCP |
| 15303G | S104G PCP |
| 15303P | S104P PCP |
| 15303R | S104R PCP |
| 15303Y | S104Y PCP |

### 3 ¼" Cook's Style Parer Multi-packs



| | | |
|---|---|---|
| 15383 | S104-3PCP | 3 Per Pack - White |
| 15493 | S104-3RWC | 3 Per Pack Red, White & Blue |

15323 S104-24

24 Per Display Box - White

15333 S104-50

50 Per Display Box - White

15483 S104-48B

48 Per Display Bucket

White, Blue, Green, Purple, Red & Yellow

### 3 ¼" Scalloped Parer

15373 S104SC-PCP

## SPREADERS

### 3 ¼" Scalloped Parer Multi-packs

| | | |
|---|---|---|
| 15663 | S104SC-2PCP | 2 Per Pack - White |
| 15453 | S104SC-3PCP | 3 Per Pack - White |
| 15163 | S104SC-24 | 24 Per Display Box - White |
| 15423 | S104SC-3RWC | 3 Per Pack<br>Red, White & Blue |

### 3½" Sandwich Spreaders

| | | |
|---|---|---|
| 18193 | S173PCP | |
| 18193C | S173C PCP | |
| 18193R | S173R PCP | |
| 18183 | S173-3 | 3-Pack White Handle |

### 3½" Scalloped Sandwich Spreaders

| | |
|---|---|
| 18213 | S173SC-PCP |
| 18213R | S173SCR PCP |

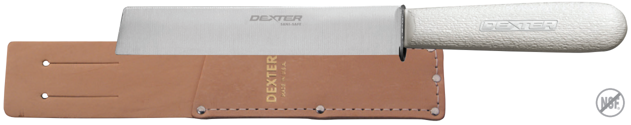
## PRODUCE, CANNING & GRAPEFRUIT

### 3 ½" Vegetable / Canning

| | | |
|---|---|---|
| 15313 | S151PCP | |
| 20460 | BS-1 | 4" Sheath |

### Vegetable / Produce

| | | |
|---|---|---|
| 9453 | S185 | 5" |
| 20560 | BS-5 | 5" Sheath for S185 Produce Knife |
| 9463 | S186PCP | 6" Vegetable / Produce Knife |
| 20400 | #0 | 6" Leather Sheath for Produce |



## FISH KNIVES – FILLET & SPLITTER

### Cut & Gut Knives With Spoon

4 ½" 10683 S133-4PCP W/SPOON

6" 10673 S133-6PCP W/SPOON

### 7" Narrow Flexible Fillet Knives

10613 S133N-7PCP
28313 S133N-7C 7" w/ Edge Guard

### Flexible Fillet Knives

7" 10203 S133-7PCP
8" 10213 S133-8PCP
8" 19183 S133-8C - With WS-1 Sheath, Carded

### 9" Flexible Fillet Knife

10243 S133-9PCP

### Narrow Flexible Fillet Knives With Sheath

7" 19173 S133-7WS1-PCP
8" 19183 S133-8WS1-PCP
9" 19193 S133-9WS1-PCP

### Sliming Knife

4 ½" 10193 S125

### 8" Wide Fillet Knife

10223 S138PCP

### 12" Fish Splitter

4143 S112-12H-PCP

## FISH KNIVES – CLAM / OYSTER / SCALLOP

### 3" Clam Knives

10523 S119PCP

10443 S127PCP

### 3 3/8" Clam Knives

10453 S129PCP

### 2 ¾" Oyster Knives

New Haven Pattern - Bent Tip
10843 S121
10473 S121PCP

Providence Pattern
10853 S126
10483 S126PCP

### 3" Oyster Knives

Boston Pattern
10863 S134
10493 S134PCP

### 4" Oyster Knives

Boston Pattern
10833 S120
10463 S120PCP

Boston Pattern
10803 S122
10433 S122PCP

Galveston Pattern
10873 S137
10503 S137PCP

### 2" Scallop Knife

10253 S124

## FISH / NET KNIVES & SHEATHS

### 3 ½" Utility / Net Knives

15343 S151SC-GWE-PCP
15353 S151SC-GWE With Sheath
28673 S151SC-GWEC With Sheath

20460 BS-1 4" Sheath for S151SC-GWE

### 3 ½" Net, Line & Twine Knife

15563 S105SC-PCP

20550 BS-3 4" Sheath for S105SC-PCP

## FISH / NET KNIVES & SHEATHS

### 3 ½" Net, Line & Twine With Sheath Knives

| | | |
|---|---|---|
| 15403 | NTL24 | |
| 28653 | NTL24C | Carded |
| 20490 | BS-2 | 4" Sheath for NTL24 |

### Display Bucket of 24 NTL24'S

| | |
|---|---|
| 15393 | NTL24-24B |

## BUTCHER TOOLS / CIMETERS / CLEAVER

### 8" Narrow Breaking Knife

| | |
|---|---|
| 5523 | S132N-8 |

### 10" Narrow Breaking Knife

| | |
|---|---|
| 5493 | S132N-10 |

### 7" Stainless Cleaver

| | |
|---|---|
| 8253 | S5387PCP |

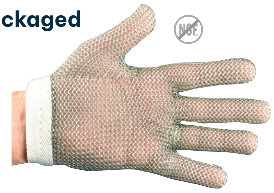
### Cut Resistant Gloves - PCP Packaged
### 1 Glove per Pack

| | | |
|---|---|---|
| Small | 82003 | SSG1-S |
| Medium | 82013 | SSG1-M |
| Large | 82023 | SSG1-L |
| X-Large | 82033 | SSG1-X |

**ANTIMICROBIAL FIBERS AND OFFERS LEVEL A7 CUT PROTECTION**

### Stainless Steel Mesh Gloves - PCP Packaged
### 1 Glove per Pack

| | | |
|---|---|---|
| Medium | 82153 | SSG2-M-PCP |



### Cimeter Steak Knives

| | | |
|---|---|---|
| 5533 | S132-10PCP | 10" |
| 5543 | S132-12PCP | 12" |

### Butcher Knives

| | | |
|---|---|---|
| 4123 | S112-6PCP | 6" |
| 4133 | S112-8PCP | 8" |
| 4103 | S112-10PCP | 10" |
| 4113 | S112-12PCP | 12" |

## FORKS

### Cook's

| | | |
|---|---|---|
| 14443 | S205PCP | 8", 13" Overall |

### Cook's High Heat

| | | |
|---|---|---|
| 14443H | S205H-PCP | 8", 13" Overall |

## MULTIPACKS & GIFT SETS

### 2 Piece Offset Knife Set- Skin Carded

| | | |
|---|---|---|
| 20373 | S163-7SC/9SC | 7" & 9" |

### 3 Piece Cutlery Set- Skin Carded

| | | |
|---|---|---|
| 20503 | SS3 | 3¼" Parer<br>9" Scalloped Offset Slicer<br>10" Cook's Knife |

| | | |
|---|---|---|
| 20393 | 3 PC. | 3¼" Parer<br>6" Narrow Boning Knife<br>10" Cook's Knife |

### 7 Piece Cutlery Set

20703 SSCC-7
12" Diamond Knife Sharpener
12" Duo-Edge Slicer
10" Cook's Knife
9" Scalloped Offset Slicer
6" Narrow Boning Knife
6" Scalloped Utility Knife
3¼" Parer
7 Piece Cutlery Case

20204 CC1
Case Only

# V-LO®

## COMFORT & CONTROL COME HAND IN HAND.

State-of-the-art design, comfort, and control. The dual-textured handles are slip-resistant and provide a firm grip. Blades are made from long-lasting, stain-free, high-carbon steel.

- Crafted from DEXSTEEL®
- Made in the USA
- Individually Ground Blade
- Ergonomically shaped handle
- NSF® Certified

# CHEF / COOK'S KNIVES

### Duo-Edge Santoku

| | | |
|---|---|---|
| 29273 | V144-7GE-PCP | 7” |
| 29283 | V144-9GE-PCP | 9” |

### Cook's Knives

| | | |
|---|---|---|
| 29243 | V145-8PCP | 8” |
| 29253 | V145-10PCP | 10” |
| 29263 | V145-12PCP | 12” |

# FILLET KNIVES

### Flexible Fillet Knives

| | | |
|---|---|---|
| 29603 | V136FF-PCP | 6” |
| 29183 | V133-7PCP | 7” |
| 29193 | V133-8PCP | 8” |

# BONING KNIVES

### 6” Boning Knives

| | | |
|---|---|---|
| 29003 | V136F-PCP | Flexible |
| 29013 | V136N-PCP | Narrow |

## SLICERS, CARVERS & UTILITY KNIVES

### Scalloped Utility Knives

|  |  |  |
|---|---|---|
| 29373 | V156SC-PCP | 6” |
| 29383 | V158SC-PCP | 8” |
| 29363 | V14 2-9SC-PCP | 9” |

### 12” Duo-Edge Roast Slicer

29343 V140-12GE-PCP

### 12” Scalloped Roast Slicer

29353 V140-12SC-PCP

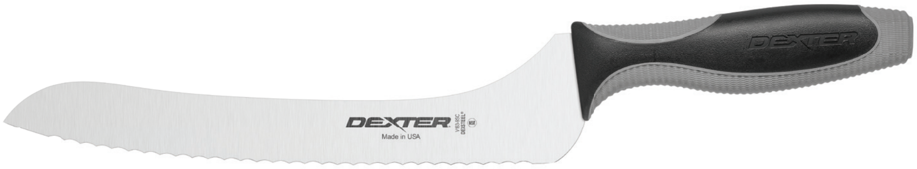
## BREAD KNIVES

### Scalloped Bread Knives

|  |  |  |
|---|---|---|
| 29313 | V162-8SC-PCP | 8” |
| 29333 | V147-10SC-PCP | 10” |

### 9” Scalloped Offset Sandwich Knife

29323 V163-9SC-PCP



### 12” Scalloped Slicer

29353 V140-12SC-PCP

## FORK

### 8” Cook’s Fork, 13” Overall

29443 V205PCP

## PARING KNIVES

**3 ½” Paring Knives**

29473 V105PCP

**3 ½” Scalloped Paring Knives**

29483 V105SC-PCP
29493 V105SC-2PCP 2 Pack

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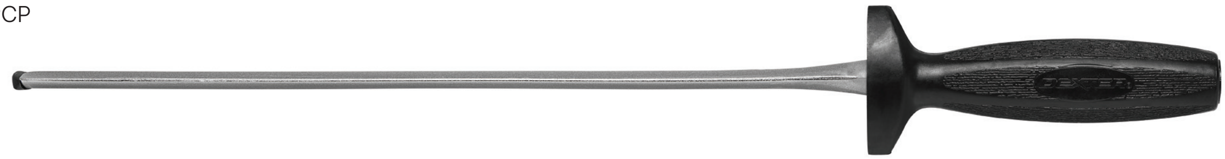
## KNIFE SHARPENER

**12” Diamond Sharpener**

29123 VS12PCP



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## GIFT SETS & MULTIPACKS

**Cutlery Set**

7pc 29813 VCC7

| | |
|---|---|
| 12” | Diamond Sharpener |
| 12” | Duo-Edge Slicer |
| 10” | Cook’s |
| 9” | Scalloped Offset Slicer |
| 6” | Narrow Boning |
| 6” | Scalloped Utility |
| 3 ½” | Parer |
| | 7 pc Cutlery Case |

**3 Piece Cutlery Set- Skin Carded**

3pc 29803 V3CP

| | |
|---|---|
| 3 ½” | Parer |
| 6” | Boning |
| 10” | Cook’s |

## HEAT TREATMENT 101

Heat Treatment is the process of controlled heating and cooling of metals in order to change their physical and mechanical properties. The desired properties for the manufacture of professional cutlery are strength, resistance to wear, and flexibility. This process is key to the production of a small, tight, and consistent grain structure that promotes long edge life.

# SOFGRIP®

## COMFORT. FOOD.

True to its name, you know exactly what you're getting with the SOFGRIP® series. Features soft, non-slip, comfort-first grip designed to reduce stress on the wrist.

- Crafted from DEXSTEEL®
- Made in the USA
- Individually Ground Blade
- Ergonomically shaped handle
- NSF® Certified

DEXTER
SOFGRIP

## BONING KNIVES

### 6” Narrow Curved Boning Knives

| | |
|---|---|
| 24003 | SG131-6PCP |
| 24003B | SG131-6B-PCP |

### 6” Wide Boning Knives

| | |
|---|---|
| 24013 | SG136-PCP |
| 24013B | SG136B-PCP |

### 6” Flexible Boning Knives

| | |
|---|---|
| 24033 | SG136F-PCP |

### 6” Narrow Boning Knife

| | |
|---|---|
| 24023 | SG136N-PCP |

## BREAD KNIVES

### Scalloped Bread Knives

| | | |
|---|---|---|
| 24223 | SG162-8SC-PCP | 8” |
| 24223B | SG162-8SCB-PCP | 8” |
| 24383 | SG147-10SC-PCP | 10” |
| 24383B | SG147-10SCB-PCP | 10” |

### 9” Scalloped Offset Sandwich Knives

| | |
|---|---|
| 24423 | SG163-9SC-PCP |
| 24423B | SG163-9SCB-PCP |

### 12” Scalloped Slicers

| | |
|---|---|
| 24243 | SG140-12SC-PCP |
| 24243B | SG140-12SCB-PCP |

## SHEARS

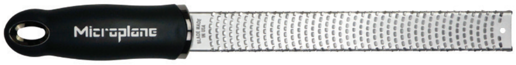
### Poultry / Kitchen - Imported

| | |
|---|---|
| 25353 | SGS01B-CP |

## ZESTER

### Microplane

| | |
|---|---|
| 182255 | 46020 |



## DEBONING KNIVES

### 3 ¼” Clip Point Deboning Knife

| | |
|---|---|
| 11103 | P152HG |

### Utility / Deboning Knives

| | | |
|---|---|---|
| 3 ½” | 11113 | P153HG |
| 4 ½” | 11123 | P154HG |

### 5” Wide Utility / Deboning Knife

| | |
|---|---|
| 11133 | P155WHG |

### 6” Hollow Ground Deboning Knife

| | |
|---|---|
| 11143 | P156HG |

## CHEF / COOK’S KNIVES

### Cook’s Knives

| | | |
|---|---|---|
| 24153 | SG145-8PCP | 8” |
| 24153B | SG145-8B-PCP | 8” |
| 24163 | SG145-10PCP | 10” |
| 24163B | SG145-10B-PCP | 10” |

### 10” Scalloped Cook’s Knife

| | |
|---|---|
| 24183 | SG145-10SC-PCP |

### 8” x 3 ¼” Chinese Chef’s Knives

| | |
|---|---|
| 24533B | SG5888B-PCP |
| 24533Y | SG5888Y-PCP |
| 24533R | SG5888R-PCP |

### Duo-Edge Santoku Knives

| | | |
|---|---|---|
| 24503 | SG144-7GE-PCP | 7” |
| 24503B | SG144-7GEB-PCP | 7” |
| 24513 | SG144-9GEB-PCP | 9” |

## PARING KNIVES

### 3 ¼" Cook's Style

| | |
|---|---|
| 24333 | SG104PCP |
| 24333B | SG104B-PCP |

### 3 ½" Spear Point

| | |
|---|---|
| 24353B | SG105B-PCP |

### 3 ¼" Clip Point

| | |
|---|---|
| 24323 | SG107PCP |
| 24323B | SG107B-PCP |

## UTILITY KNIVES

### Scalloped

| | | |
|---|---|---|
| 24303 | SGL155NSC-PCP | 5½" |
| 24303B | SGL155NSCB-PCP | 5½" |
| 24213 | SG156SC-PCP | 6" |
| 24213B | SG156SCB-PCP | 6" |

### Scalloped Slicer

| | | |
|---|---|---|
| 24253 | SG158SC-PCP | 8" |
| 24253B | SG158SCB-PCP | 8" |
| 24263 | SG142-9SC-PCP | 9" |

### 8" Tiger Edge Slicer

| | |
|---|---|
| 24293 | SG142-8TE-PCP |
| 24293B | SG142-8TEB-PCP |

### 6" Scalloped Sandwich

| | |
|---|---|
| 24463B | SG164-6SCB-PCP |

## SANDWICH SPREADERS

### 3 ½"

| | |
|---|---|
| 24393 | SG173PCP |
| 24403 | SG173SC-PCP<br>Scalloped |

## SLICERS & CARVERS

### 12" Scalloped Roast

| | |
|---|---|
| 24243 | SG140-12SC-PCP |
| 24243B | SG140-12SCB-PCP |

### 12" Duo-Edge Roast

| | |
|---|---|
| 24273 | SG140-12GE-PCP |
| 24273B | SG140-12GEB-PCP |

### 14" Wide Duo-Edge

| | |
|---|---|
| 24283 | SG140-14WGE-PCP |
| 24283B | SG140-14WGEB-PCP |

## CIMETER / BREAKING KNIVES

### Breaking Knives

| | | |
|---|---|---|
| 24053 | SG132N | 8" |
| 24763 | SG132N-8PCP | 8" |
| 24053B | SG132N-8B With Safety Tip | 8" |
| 24753 | SG132N-10PCP | 10" |

### 10" Cimeter Steak Knives

| | |
|---|---|
| 24073 | SG132-10PCP |
| 24073B | SG132-10B-PCP |

## FILLET KNIVES & SHEATHS

### Flexible Fillet

| | | |
|---|---|---|
| 24583 | SG136FF-PCP | 6” |

### Flexible Narrow Fillet

| | | |
|---|---|---|
| 24103 | SG133-7PCP | 7” |
| 24113 | SG133-8PCP | 8” |
| 24123 | SG133-9PCP | 9” |

### Flexible Fillet w/Sheath

| | | |
|---|---|---|
| 24633 | SG133-7WS1-PCP | 7” Shown Above |
| 24643 | SG133-8WS1-PCP | 8” Shown Above |
| 24653 | SG133-9WS1-PCP | 9” Shown Above |

### Sheath Only

| | | |
|---|---|---|
| 20450 | WS-1 | Up to 9” Blade |

### Wide Fillet

| | | |
|---|---|---|
| 24133 | SG138PCP | 8” |

### 8” Tiger Edge Slicers

| | |
|---|---|
| 24293 | SG142-8TE-PCP |
| 24293B | SG142-8TEB-PCP |

### 9” Scalloped Utility Slicer

| | |
|---|---|
| 24263 | SG142-9SC-PCP |

## GIFT SETS

| | | |
|---|---|---|
| 20153 | SGCC-7 | 7 Piece, White |
| 20713 | SGBCC-7 | 7 Piece, Black |
| 20204 | CC1 | 7 Piece, Case Only |

12” Diamond Knife Sharpener
12” Duo-Edge Roast Slicer
10” Cook’s Knife
9” Scalloped Offset Slicer
6” Narrow Boning Knife
6” Scalloped Utility Knife
3 ½” Paring Knife
7 Piece Cutlery Case

| | |
|---|---|
| 20323 | SB-6<br>6 Piece, Stainless Steel |
| 20334 | SB-8 BLOCK ONLY |

6 Piece Includes
12” Diamond Knife Sharpener
12” Scalloped Slicer
10” Cook’s Knife
9” Scalloped Offset Slicer
6” Scalloped Utility Knife
3 ½” Paring Knife
Stainless Steel Knife Block

8 Piece Includes
6” Narrow Boning Knife
3 ½” Scalloped Spreader

| | |
|---|---|
| 21008 | HSG-3<br>7 Piece, White |
| 21009 | HSGB-3<br>7 Piece, Black |
| 20332 | 1S6<br>Block Only |

10” Diamond Knife Sharpener
8” Cook’s Knife
8” Scalloped Bread Slicer
6” Narrow Boning Knife
6” Scalloped Utility Knife
3 ½” Paring Knife
Slant Block

# TRADITIONAL®

## SACRIFICE NEITHER STEAK NOR SIZZLE.

The look, feel and performance of the Traditional® series has long been appreciated by culinary professionals. Since the early 1800s, as a matter of fact.

Crafted from DEXSTEEL®

Individually Ground Blade

Enhanced Grain Structure

Made in the USA

DEXTER
Made in USA
華式廚刀

## BONING KNIVES – HIGH CARBON STEEL

**6" Narrow Boning Knife - Rosewood Handle**

1350 S13G6NR-PCP

**6" Wide Boning Knife - Beech Handle**

1880 1376PCP

**6" Flexible Boning Knife - Rosewood Handle**

2060 1376HBR

**6" Flexible Boning Knife - Beech Handle**

2010 1376HB

**6" Narrow Boning Knife - Rosewood Handle**

2100 1376NR

**6" Narrow Boning Knife - Beech Handle**

2070 1376N

**8" Wide Boning Knife - Beech Handle**

2150 1378PCP

## BREAD KNIVES – ROSEWOOD HANDLES

**Scalloped Bread Knife**

10" 18160 S47G10PCP

**9" Scalloped Offset Bread Knife**

13390 S63-9SC-PCP

## CLEAVERS – ROSEWOOD HANDLES

**High-carbon Steel**

8010 5096 6", 0.75 lbs
8070 5387 7", 1.5 lbs

**Stainless Heavy Duty**
**Assembled in the U.S. with Imported Parts**

8220 S5287 7", 2.25 lbs
8230 S5288 8", 2.5 lbs
8240 S5289 9", 2.75 lbs

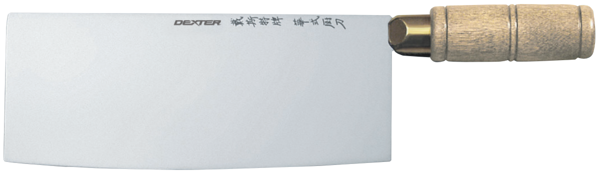
## CARBON STEEL 101

Blades made with carbon steel require extra care. Keep blades clean and dry. Blades may darken with age and use, thus creating a protective patina. If blade rusts, simply remove with abrasive cleanser or steel wool. Clean, dry, and oil for long storage.

## CHINESE CHEF'S KNIVES

### Hardwood Handle - Carbon Steel

| | | |
|---|---|---|
| 8020 | 5178 | 8” x 3 ¼” |



### Hardwood Handle

| | | |
|---|---|---|
| 8040 | S5198 | 8” x 3 ¼” |
| 8110 | S5198PCP | 8” x 3 ¼” |
| 8051 | 8915 | 8” x 3 ¼” - Walnut |

### Hardwood Handle - Duo-Edge

| | | |
|---|---|---|
| 8210 | S5198GE-PCP | 8” x 3 ¼” |

### Walnut Handle

| | | |
|---|---|---|
| 8030 | S5197 | 7” x 2” |
| 8140 | S5197W | 7” x 2 ¾” |

## COOK'S KNIVES

### Rosewood Handle

| | | |
|---|---|---|
| 12371 | 63689-8PCP | 8” |
| 12381 | 63689-10PCP | 10” |

## FILLET KNIVES

### Beech Handle

| | | |
|---|---|---|
| 10893 | S2333-8PCP | 8” |
| 10903 | S2333-9PCP | 9” |

### Wide High-Carbon Steel - Beech Handle

| | | |
|---|---|---|
| 1660 | 1375PCP | 5” |
| 1880 | 1376PCP | 6” |
| 2130 | 1377PCP | 7” |
| 2150 | 1378PCP | 8” |

## PARING KNIVES

### Rosewood Handle

| | | |
|---|---|---|
| 15120 | S194¼R-PCP | 3 ¼” Cook's |

### Beech Handle, High-Carbon Steel

| | | |
|---|---|---|
| 15271 | 2332 | 3 ¼” |

## SANDWICH SPREADERS

### Rosewood Handles

| | | |
|---|---|---|
| 18100 | S2493½PCP | 3 ½” |
| 18120 | S2493½SC-PCP | 3 ½” Scalloped |

## SLICERS / UTILITY KNIVES

### Scalloped - Slicer

| | | |
|---|---|---|
| 13260 | S46912PCP | 12” |

### Connoisseur® - Duo-Edge Roast Slicer

| | | |
|---|---|---|
| 13022 | 40D-10 | 10” |
| 13032 | 40D-12 | 12” |
| 13042 | 40D-14 | 14” |

## FORKS

### Forged Broiler - Rosewood Handle

| | | |
|---|---|---|
| 14130 | L28914 | 9”, Overall 22” |

### Forged Broiler - Rosewood Handle

| | | |
|---|---|---|
| 14120 | 28914MF-PCP | 9”, Overall 14” |

### Broiler - Rosewood Handle

| | | |
|---|---|---|
| 14050 | S2826½ | 6 ½”, Overall 22” |

### Carver - Rosewood Handle

| | | |
|---|---|---|
| 14070 | S2896PCP | 5 ½”, Overall 10 ½” |

### Cook’s - Rosewood Handle

| | | |
|---|---|---|
| 14090 | S2896½PCP | 6 ½”, Overall 13 ½” |

### Shrimp - Rosewood Handle

| | | |
|---|---|---|
| 14080 | S2896½M | 6 ½”, Overall 11 ½” |

## FISH KNIVES

### High-Carbon Steel - Scored, Beech Handle

| | | |
|---|---|---|
| 10281 | 2022 | 4” |
| 10311 | 2212 | 4 ½” |

### High-Carbon Steel - Scored, Walnut Handle

| | | |
|---|---|---|
| 10411 | 4215 | 5” |

### High-Carbon Steel - Beech Handle

| | | |
|---|---|---|
| 10030 | 1674½ | 4 ½” |

## FISH KNIVES – CLAM & OYSTER

### Clam Knife - Beech Handle

| | | |
|---|---|---|
| 10700 | S17 | 3” |
| 10010 | S17PCP | 3” |

### Oyster Knife - Beech Handle, New Haven Pattern

| | | |
|---|---|---|
| 10080 | S1712¾NH-PCP | 2¾” |

### Oyster Knife - Beech Handle, Boston Pattern, High-carbon Steel

| | | |
|---|---|---|
| 10151 | 22PCP | 4” |

## PRODUCE KNIVES & SHEATH

### Hardwood Handle, High-carbon Steel

| | | |
|---|---|---|
| 9060 | F5S | 4¼” x ⅞” |
| 9160 | 166 | 6” x 1” |
| 20100 | #0 | Leather Sheath |

## DOUBLE HANDLE CHEESE KNIFE

### Rosewood Handles

| | | |
|---|---|---|
| 9210 | S18914 | 14” |

### Pizza Cutters

| | | |
|---|---|---|
| 18030 | S3A-PCP | 2 ¾” |
| 18040 | S3 | 2 ¾” |

Blade Only

# DUOGLIDE®

## EASY ON THE WRIST.

These ergonomic knives are perfect for long periods of use. The ultra-soft, right-sized handle can be gripped in several ways for comfort and control.

Crafted from DEXSTEEL®

Made in the USA

Individually Ground Blade

Ergonomically shaped handle

NSF® Certified

DEXTER
Made in USA

## PARING / UTILITY KNIVES

**3 ³⁄₈" Paring Knife**

40003 40003

DEXTER
DUOGLIDE
40003
USA
DUOGLIDE

**5" Duo-Edge Utility Knife**

40013 40013

DEXTER
Made in USA
DEXSTEEL
DUOGLIDE

---

## CHEF / COOK'S KNIFE

**8" All-Purpose, Duo-Edge Chef's Knife**

40033 40033

DEXTER
Made in USA
DEXSTEEL
DUOGLIDE

---

## SLICER

**7 ½" Scalloped Bread / Slicer**

40023 40023

DEXTER
DUOGLIDE
40023
USA
DUOGLIDE

## DEXTER IS PROUD OF IT'S MANUFACTURING ABILITIES FROM ITS MASSACHUSETTS-BASED FACILITIES.

Check out the video for a quick tour of the Dexter production plant.

# DEXTER 360®

## FOR CUTTING ANYTHING BUT CORNERS.

Hollow-ground, stain-resistant blades—crafted in the US from American steel with ergonomic handle combines durable polypropylene with slip-resistant overmolding and comes in HACCP colors.

Made in the USA

Enhanced Grain Structure

Individually Ground Blade

Certified

## PARING / UTILITY KNIVES

### 3 ½" Paring Knives

| | |
|---|---|
| 36000 | S360-3 ½-PCP |
| 36000C | S360-3 ½C-PCP |
| 36000G | S360-3 ½G-PCP |
| 36000R | S360-3 ½R-PCP |
| 36000Y | S360-3 ½Y-PCP |

### 5" Scalloped Utility Knife

| | |
|---|---|
| 36003 | S360-5SC-PCP |

## SANTOKU KNIVES

### 7" Knives

| | |
|---|---|
| 36004 | S360-7-PCP |
| 36004C | S360-7C-PCP |
| 36004G | S360-7G-PCP |
| 36004R | S360-7R-PCP |
| 36004Y | S360-7Y-PCP |

## COOK'S KNIVES

### 8" Knives

| | |
|---|---|
| 36005 | S360-8-PCP |
| 36005C | S360-8C-PCP |
| 36005G | S360-8G-PCP |
| 36005R | S360-8R-PCP |
| 36005Y | S360-8Y-PCP |

### 10" Knives

| | |
|---|---|
| 36006 | S360-10-PCP |
| 36006C | S360-10C-PCP |
| 36006G | S360-10G-PCP |
| 36006R | S360-10R-PCP |
| 36006Y | S360-10Y-PCP |

## BONING KNIVES

### 6" Narrow Knives

| | |
|---|---|
| 36001 | S360-6N-PCP |
| 36001C | S360-6NC-PCP |
| 36001R | S360-6NR-PCP |

### 6" Narrow, Flexible Knife

| | |
|---|---|
| 36002 | S360-6F-PCP |

## SLICERS

### 12"

| | |
|---|---|
| 36010 | S360-12PCP |

### Scalloped

| | | |
|---|---|---|
| 36007 | S360-8SC-PCP | 8" |
| 36011 | S360-12SC-PCP | 12" |

### 9" Scalloped Offset

| | |
|---|---|
| 36008 | S360-9SC-PCP |
| 36008C | S360-9SCC-PCP |
| 36008G | S360-9SCG-PCP |
| 36008R | S360-9SCR-PCP |
| 36008Y | S360-9SCY-PCP |

# iCUT®-FORGE

## FORGE AHEAD.

The iCUT®-FORGE series features a blade forged from German stainless steel for balance and durability, and a triple-riveted POM handle for comfort and feel. Imported.

Individually
Ground Blade

Enhanced Grain
Structure

NSF® Certified

## PARING KNIFE

| | | |
|---|---|---|
| 38460 | 38460 | 3 ½” |

## UTILITY KNIFE

| | | |
|---|---|---|
| 38461 | 38461 | 5” |

## BONING KNIFE

| | | |
|---|---|---|
| 38462 | 38462 | 6” |

## DUO-EDGE KNIVES

### Santoku

| | | |
|---|---|---|
| 38463 | 38463 | 7” |

### Chef’s

| | | |
|---|---|---|
| 38465 | 38465 | 8” |
| 38467 | 38467 | 10” |

### Slicer

| | | |
|---|---|---|
| 38469 | 38469 | 10” |

## CHEF’S KNIVES

| | | |
|---|---|---|
| 31802 | IC6102 | 8” |
| 38464 | 38464 | 8” |
| 38466 | 38466 | 10” |

## SCALLOPED BREAD KNIFE

| | | |
|---|---|---|
| 38468 | 38468 | 8” |

# iCUT-PRO®

## COMFORT MEETS CLASSIC.

Features a forged German stainless steel blade for balance and durability. The handle is comfortable, nonslip Santoprene® for grip and comfort. Imported.

Individually Ground Blade

Enhanced Grain Structure

NSF® Certified

30408
iCUT-PRO

## BONING KNIFE

**6” Forged Narrow Boning Knife**

30400 30400

## BREAD SLICER

**8” Forged Scalloped Bread Slicer**

30405 30405

## SLICERS

**10” Forged Pointed Slicer**

30406 30406

**12” Forged Duo-Edge Slicer**

30409 30409

## PARING KNIFE

**3 ½” Forged Paring Knife**

30408 30408

## CHEF’S KNIVES

**7” Forged, Duo-Edge Santoku**

30402 30402

**Forged Chef’s Knives**

30403 30403 8”
30404 30404 10”

## FORK

**6” Forged Bayonet Fork**
**11 ½” Overall**

30407 30407

## BUTCHER STEEL / SHARPENER

**10” Butcher Steel**

30401 30401

## ADDITIONAL CHEF’S TOOLS

**8 ½” Forged, Heavy Duty Kitchen Shears**

19921 PS02-CP

**9 ½” Forged, Heavy Duty Kitchen Shears**

19920 PS01-CP

**7 Piece Garnishing Set with Case**

20207 CC77

Includes:

- Channel Knife
- Lemon Zester
- Parisian Cutter, Double Scoop
- Vegetable Peeler
- Butter Curler
- Parisian Cutter, Single Scoop
- Apple Corer

# BASICS®

## CUTTING-EDGE VALUE.

When performance is as important as value, look no further than our BASICS® series of knives, made from stain-free, high-carbon steel, perfect for staying within your budget and on task. Imported.

Individually Ground Blade

Enhanced Grain Structure

NSF® Certified

## BONING KNIVES

### 6” Curved Boning Knife

| | |
|---|---|
| 31618 | P94823 |

### Flexible Curved Boning Knives

| | | |
|---|---|---|
| 31619 | P94824 | 5” |
| 31620 | P94825 | 6” |

### Flexible Narrow Boning Knives

| | | |
|---|---|---|
| 31613 | P94817 | 5” |
| 31614 | P94818 | 6” |

### Stiff Boning Knives

| | | |
|---|---|---|
| 31616 | P94820 | 5” |
| 31617 | P94821 | 6” |
| 31617B | P94821B | 6” |

### 6” Wide Boning Knives

| | |
|---|---|
| 31615 | P94819 |
| 31615B | P94819B |

## COOK’S KNIVES

### Cook’s Knives

| | | |
|---|---|---|
| 31600 | P94801 | 8” |
| 31600B | P94801B | 8” |
| 31601 | P94802 | 10” |
| 31601B | P94802B | 10” |
| 31629 | P94806 | 12” |
| 31629B | P94806B | 12” |

### Wide Cook’s Knife

| | | |
|---|---|---|
| 31602 | P94831 | 10” |
| 31630 | P94831B | 10” |

## CIMETER STEAK KNIFE & CLEAVER

### 10” Cimeter Steak Knife

| | |
|---|---|
| 31621 | P94826 |

### 4¾” Jumbo Style Steak Knife

| | |
|---|---|
| 31365 | P46005 |

### 6 Pc Steak Knife Set

| | |
|---|---|
| 31560 | P46005-6P |

## FISH KNIVES

### 6” Flexible Narrow Boning Knife

| | |
|---|---|
| 31614 | P94818 |

### Narrow Fillet Knives

| | | |
|---|---|---|
| 31608 | P94812 | 7” |
| 31609 | P94813 | 8” |

## PIZZA CUTTER

| | | |
|---|---|---|
| 31631 | P94ZZA-4 | 4” |

## SCALLOP KNIFE

| | | |
|---|---|---|
| 31370 | P10884 | 4 ½” |

## BREAD KNIVES

### 8” Scalloped Bread Knives

| | |
|---|---|
| 31603 | P94803 |
| 31603B | P94803B |

### 8” Scalloped Offset Bread Knives

| | |
|---|---|
| 31606 | P94807 |
| 31606B | P94807B |

### Scalloped Slicers

| | | |
|---|---|---|
| 10” | 31604 | P94804 |
| 10” | 31604B | P94804B |
| 12” | 31605 | P94805 |
| 12” | 31605B | P94805B |

## SPREADERS

### Sandwich

| | | |
|---|---|---|
| 31652 | P94860 | 3 ½” |

### Mother Russell

| | | |
|---|---|---|
| 18263 | S170 | 3 ½” |
| 18283 | S170L | 4 ½” |
| 18293 | S170L-3 | 3-Pack of S170L |

## JAPANESE STYLE CHEF’S KNIVES

### 6 ½” Deba Knife, Hardwood Handle

| | |
|---|---|
| 31445 | P47005 |

### 6 ½” Nakiri Knife, Hardwood Handle

| | |
|---|---|
| 31444 | P47004 |

### 10” Sashimi Knife, Plastic Handle

| | |
|---|---|
| 31441 | P47010 |

### 12” Sashimi Knife, Hardwood Handle

| | |
|---|---|
| 31446 | P47006 |

## PARING KNIVES

### 3” Clip Point Parer

| | |
|---|---|
| 31610 | P94816 |

### 3 ⅛” Tapered Parers

| | |
|---|---|
| 31611 | P94843 |
| 31611B | P94843B |

### 3 ⅛” Tiger Edge, Tapered Parer

| | |
|---|---|
| 31612 | P94846 |

### 2 ½” Tourné Knife

| | |
|---|---|
| 15153 | S102B |

### 2 ¾” Clip Point Parers

| | | |
|---|---|---|
| 31366 | P40003 | |
| 31440 | P40531DP | 36pc in Display Box |

### 3 ¼” Cooks Style Parers

| | | |
|---|---|---|
| 31436 | P40843 | |
| 31438 | P40518DP | 36pc in Display Box |

### 3 ¼” Scalloped Parers

| | | |
|---|---|---|
| 31437 | P40846 | |
| 31439 | P40525DP | 36pc in Display Box |

## NET KNIFE

### 4” w/Sheath

| | |
|---|---|
| 31431 | P10885 |

## CUT & GUT KNIVES

### 4 ¾”

| | |
|---|---|
| 31432 | P11893 |
| 28383 | P11893C |

## PEELER

### 4 ½” Stainless Steel

| | |
|---|---|
| 91500 | 91500 |

## FISH BONE TWEEZERS

### 5” 2 Pack

| | |
|---|---|
| 182177F | 182177F |

## SLICERS, CARVERS & UTILITY KNIVES

### Scalloped Utility Knives

| | | |
|---|---|---|
| 31627 | P94847 | 6” |
| 31627B | P94847B | 6” |
| 31628 | P94848 | 8” |
| 31628B | P94848B | 8” |

### 8” Scalloped Offset Sandwich Knives

| | |
|---|---|
| 31606 | P94807 |
| 31606B | P94807B |

### 12” Roast Slicers

| | |
|---|---|
| 31607 | P94810 |

### Scalloped Slicers

| | | |
|---|---|---|
| 31604 | P94804 | 10” |
| 31604B | P94804B | 10” |
| 31605 | P94805 | 12” |
| 31605B | P94805B | 12” |

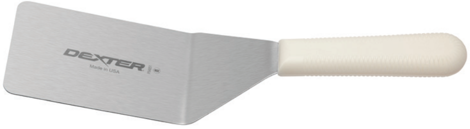
## TURNERS, SCRAPERS & SERVERS

### 4” Griddle Scraper

| | |
|---|---|
| 31640 | P94850 |

### 4” x 2 ½” Pancake Turner

| | |
|---|---|
| 31641 | P94851 |

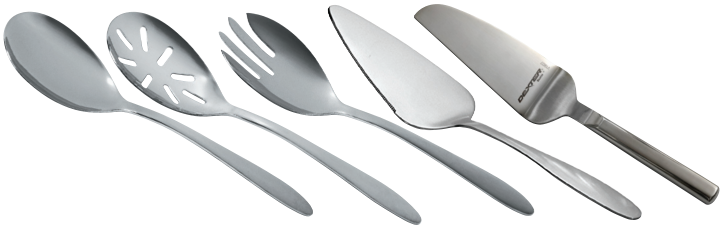


### Pie Knives

| | | |
|---|---|---|
| 31642 | P94852 | 4 ½” x 2 ¼” |
| 31643 | P94853 | 5” |

### Servers - Stainless Steel

| | | |
|---|---|---|
| 31433 | V19021 | 9” Fruit & Vegetable |
| 31434 | V19023 | 9” Pierced Vegetable |
| 31435 | V19024 | 9” Salad & Pasta |
| 31430 | V19025 | 10” Serrated Pie |
| 31427 | V19027 | 11” Pie |



### Hamburger Turners

| | | |
|---|---|---|
| 31644 | P94854 | 4” x 3” |
| 31648 | P94858 | 5” x 4” Heavy Duty |
| 31645 | P94855 | 6” x 3” |

### Cake Turners

| | | |
|---|---|---|
| 31646 | P94856 | 8” x 3” |
| 31647 | P94857 | 8” x 3” Perforated |

# COOL BLUE®

## IF YOU CAN'T TAKE THE HEAT...

Cool Blue® products withstand temperatures up to 500 degrees and feature solid construction for durability and easy cleaning.

High Heat

Individually Ground Blade

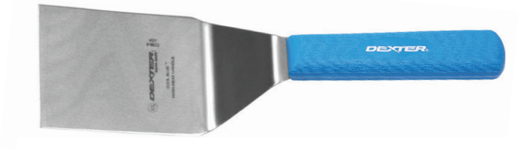
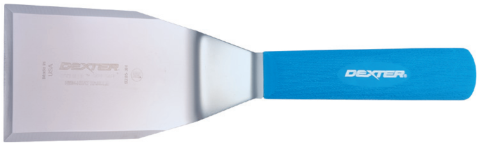
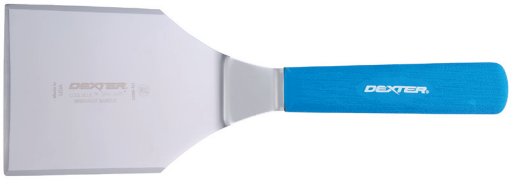
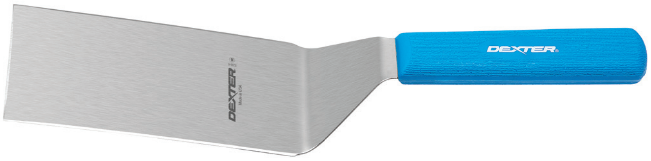
Made in the USA

NSF® Certified

# TURNERS – SANI-SAFE®

### Hamburger

| | | |
|---|---|---|
| 19853H | S286-4H-PCP | 4" x 3" |
| 19713H | S285-3H-PCP | 4" x 3" Heavy Duty |
| 19723H | S285-4H-PCP | 5" x 4" |
| 19683H | S286-6H-PCP | 6" x 3" |

### Steak

19733H S289-8H-PCP 8" x 4"

### Perforated

19703H PS286-8H-PCP 8" x 3"

### Grill

19693H S286-8H-PCP 8" x 3"

### Slotted Fish

19673H S186½H-PCP 6 ½" x 3"

### Square End

19613H S286-8SQH-PCP 8" x 3"

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# PIZZA CUTTER – SANI-SAFE®

18023H P177AH-PCP 4"

---

# COOK'S FORK – SANI-SAFE®

14443H S205H-PCP 13" Overall

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# GRIDDLE SCRAPER – SANI-SAFE®

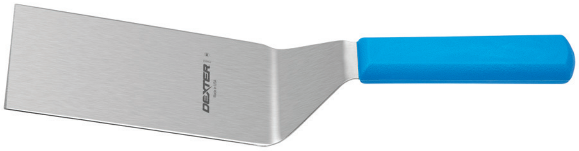
19603H S293H-PCP 3"

## TURNERS & SCRAPER – BASICS®

| | | |
|---|---|---|
| 31655H | P94861H | 6” x 5” |
| 31657H | P94864H | 8” x 3” Long Handle, 20” Overall - Imported |

**Hamburger**

| | | |
|---|---|---|
| 31648H | P94858H | 5” x 4” |
| 31645H | P94855H | 6” x 3” |



**Grill**

| | | |
|---|---|---|
| 31646H | P94856H | 8” x 3” |
| 31650H | P94862H | 8” x 3” Square End |

**Grill Perforated**

| | | |
|---|---|---|
| 31647H | P94857H | 8” x 3” |

**Steak**

| | | |
|---|---|---|
| 31654H | P94859H | 8” x 4” |

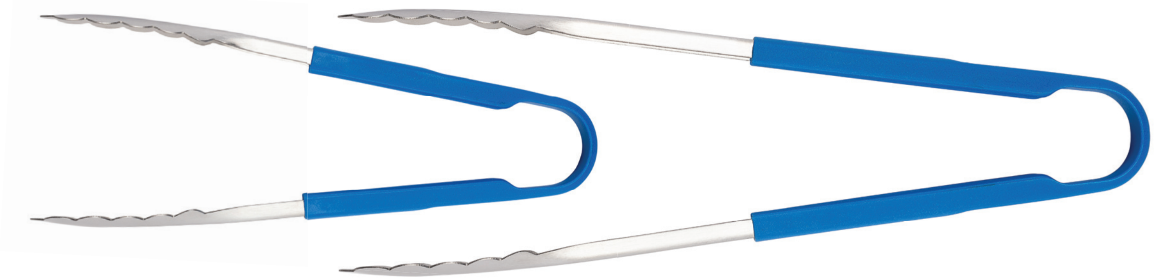
## HIGH HEAT TO THE MAX

Dexter Cool Blue® turners withstand temperatures up to 500° and are a NSF certified option for working on the grill. When polypropylene won’t stand up to the heat, and wood handles aren’t an option.

## SILICONE TOOLS – IMPORTED

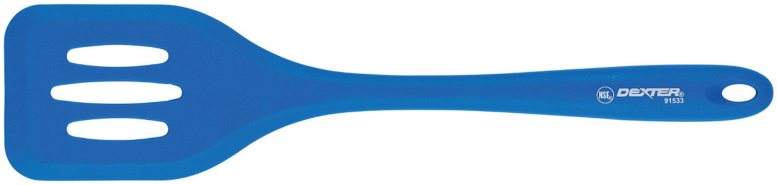
**Heavy Duty Utility Tongs**

| | |
|---|---|
| 91509 | 9½” |
| 91510 | 12” |



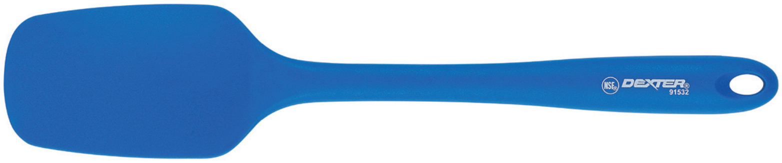
**Slotted Turner**

91533 11½”


DEXTER
91533

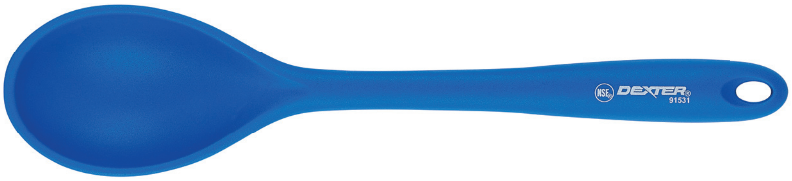
**Spoonula**

91532 11½”


DEXTER
91532

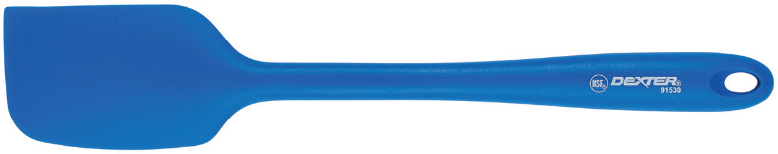
**Spoon**

91531 11”


DEXTER
91531

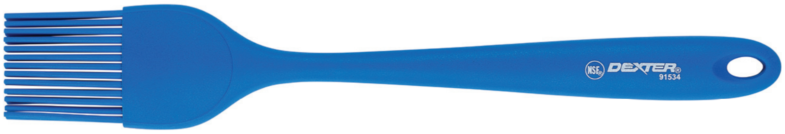
**Spatula**

91530 11”


DEXTER
91530

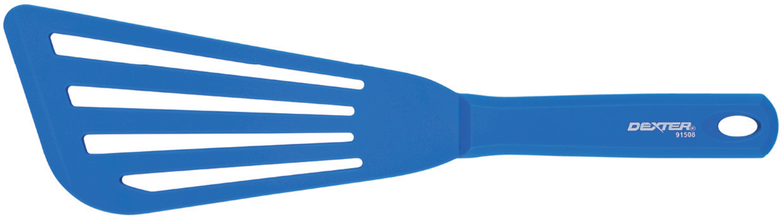
**Brush**

91534 10¾”


DEXTER
91534

**Fish Turner**

91508 11”


DEXTER
91508

# SCRAPERS, SPATULAS & TURNERS

# SCRAPERS – PAN, GRIDDLE & BENCH

### Pan Scraper

| | | |
|---|---|---|
| 17313 | S290RC | 3” |

### Griddle Scrapers

| | | |
|---|---|---|
| 19603 | S293PCP | 3” |
| 17353 | S294 | 4” |
| 19833 | S294PCP | 4” |

DEXTER
DEXTER

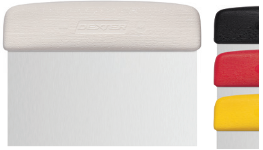
### Griddle Scraper - High Heat

| | | |
|---|---|---|
| 19603H | S293H-PCP | 3” |

DEXTER
DEXTER

### Dough Cutter / Scrapers

| | | |
|---|---|---|
| 17303 | S196 | 6” x 3” |
| 17303B | S196B | 6” x 3” |
| 17303R | S196R | 6” x 3” |
| 17303Y | S196Y | 6” x 3” |
| 19783 | S196PCP | 6” x 3” |



### Dough Cutter / Scrapers Rosewood Handle

| | | |
|---|---|---|
| 17040 | S496 | 6” x 3” |
| 19790 | S496PCP | 6” x 3” |

S496
DEXTER

### Forged Pan Scraper, High-Carbon Steel Rosewood Handle

| | | |
|---|---|---|
| 16060 | 25RC-4 | 4” |

### Stiff Pan Scrapers, High-Carbon Steel Rosewood Handle

| | | |
|---|---|---|
| 50501 | 3S-4 | 4” |

### Forged Griddle Scraper, High-Carbon Steel Rosewood Handle

| | | |
|---|---|---|
| 50801 | 525S-4 | 4” |

525S
4
DEXTER

### Griddle Scraper, High-Carbon Steel 6” Walnut Handle

| | | |
|---|---|---|
| 50871 | L4504 | 3” |

L4504-3
DEXTER

### Trough Scraper, High-Carbon Steel Beech Handle

| | | |
|---|---|---|
| 50890 | 28874 | 3 ⅛” x 3” |

28874
DEXTER

# BAKER’S SPATULAS

### Polypropylene Handles

| | | |
|---|---|---|
| 17413 | S284-6 | 6” |
| 17443 | S284-8 | 8” |
| 19813 | S284-8-PCP | 8” |
| 17453 | S284-10 | 10” |
| 19823 | S284-10PCP | 10” |
| 17463 | S284-12 | 12” |
| 19983 | S284-12PCP | 12” |
| 17473 | S284-14 | 14” |

DEXTER
DEXTER

DEXTER
DEXTER

DEXTER
DEXTER

### Offset - Polypropylene Handles

| | | |
|---|---|---|
| 17603 | S284-5B | 5” |
| 19953 | S284-5B-PCP | 5” |
| 17623 | S284-8B | 8” |
| 19963 | S284-8B-PCP | 8” |
| 17633 | S284-10B | 10” |
| 19973 | S284-10B-PCP | 10” |

### Frosting - Polypropylene Handles

| | | |
|---|---|---|
| 17433 | S284-6½ | 6 ½” |
| 19803 | S284-6½PCP | 6 ½” |

### Traditional - Wood Handles

| | | |
|---|---|---|
| 17120 | S2494 | 4” |
| 19830 | S2494PCP | 4” |
| 17160 | S2498 | 8” |
| 17220 | S24910 | 10” |
| 17230 | S24912 | 12” |

S2494
DEXTER

S2494
DEXTER

S2498
DEXTER

S24910
DEXTER

### Traditional - Wood Handle, Frosting

| | | |
|---|---|---|
| 17110 | S2496 1/2 | 6” |

### Traditional - Wood Handle, Offset

| | | |
|---|---|---|
| 16180 | S24910B | 10” x 1 ¾” |

S24910B
DEXTER

## TURNERS – HEAT RESISTANT HANDLES

### Hamburger Turners

| | | | |
|---|---|---|---|
| 19853H | S286-4H-PCP | 4” x 3” | |
| 19713H | S285-3H-PCP | 4” x 3” | Heavy Duty |
| 19723H | S285-4H-PCP | 5” x 4” | |
| 19683H | S286-6H-PCP | 6” x 3” | |

### Steak

| | | |
|---|---|---|
| 19733H | S289-8H-PCP | 8” x 4” |

### Perforated

| | | |
|---|---|---|
| 19703H | PS286-8H-PCP | 8” x 3” |

### Grill

| | | |
|---|---|---|
| 19693H | S286-8H-PCP | 8” x 3” |

### Slotted Fish

| | | |
|---|---|---|
| 19673H | S186½ H-PCP | 6 ½” x 3” |

### Square End

| | | |
|---|---|---|
| 19613H | S286-8SQH-PCP | 8” x 3” |

## TURNERS, KNIVES & SERVERS POLYPROPYLENE HANDLES

### 2 ½” Mini Turners

| | |
|---|---|
| 16193 | S171 |
| 19663 | S171PCP |

### 4” x 2” Turners

| | |
|---|---|
| 16463 | S172 |
| 19773 | S172PCP |

### Hamburger Turners

| | | |
|---|---|---|
| 16343 | S286-4 | 4” x 3” |
| 19853 | S286-4PCP | 4” x 3” |
| 16353 | S286-6 | 6” x 3” |
| 19683 | S286-6PCP | 6” x 3” |

### Hamburger Turners - Heavy Duty

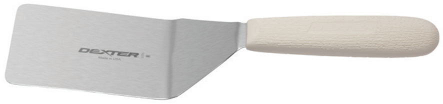
| | | |
|---|---|---|
| 16433 | S285-3 | 4” x 3” |
| 19713 | S285-3PCP | 4” x 3” |
| 16443 | S285-4 | 5” x 4” |
| 19723 | S285-4PCP | 5” x 4” |

### 6” x 3” Rounded Corner Turner

| | |
|---|---|
| 16383 | S286-6RC |

### 4” x 2 ½” Pancake Turners

| | |
|---|---|
| 16473 | S172½ |
| 19743 | S172½PCP |



### 8” x 3” Cake Turners

| | |
|---|---|
| 16363 | S286-8 |
| 19693 | S286-8PCP |
| 19693C | S286-8PCPC |
| 19693G | S286-8PCPG |
| 19693R | S286-8PCPR |
| 19693Y | S286-8PCPY |

### 8” x 3” Perforated Turners

| | |
|---|---|
| 16373 | PS286-8 |
| 19703 | PS286-8PCP |
| 19703C | PS286-8PCPC |
| 19703R | PS286-8PCPR |

### 4” x 2 ½” Slotted Turner

| | |
|---|---|
| 19873 | S182½PCP |

### 6 ½” x 3” Slotted Fish Turner

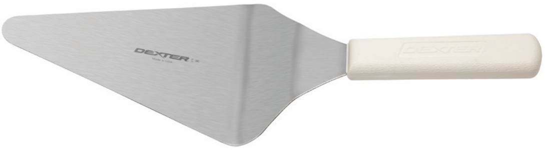
| | |
|---|---|
| 19673 | S186½PCP |

### Pie Knives

| | | |
|---|---|---|
| 16483 | S174 | 4 ½” x 2 ¼” |
| 19753 | S174PCP | 4 ½” x 2 ¼” |
| 19763 | S175PCP | 5” |

### 6” x 5” Pizza Servers

| | |
|---|---|
| 16503 | S176 |
| 19793 | S176PCP |



## TURNERS – BEECH HANDLES

### High Carbon Steel

| | | |
|---|---|---|
| 16221 | 2386H-6 | 6” x 3” Hamburger |
| 16231 | 2386C-8 | 8” x 3” Grill |
| 16311 | P2386C-8 | 8” x 3” Perforated |

## HAMBURGER TROWEL – HARDWOOD HANDLE

### High Carbon Steel

| | | |
|---|---|---|
| 16530 | 1515 | 4” x 5” |

## TURNER – WALNUT HANDLE

### 8” x 3” Grill

| | |
|---|---|
| 16381 | 2388 |

## TURNERS, KNIVES & SERVERS ROSEWOOD HANDLES

### 2 ½” Mini Turners

| | |
|---|---|
| 16201 | S240 |
| 19660 | S240PCP |

### 4” x 2” Turners

| | |
|---|---|
| 16080 | S242 |
| 19670 | S242PCP |

### 4” x 2 ½” Pancake Turners

| | |
|---|---|
| 16090 | S242½ |
| 19720 | S242½PCP |

### Pie Knives

| | | |
|---|---|---|
| 16100 | S244 | 4 ½” x 2 ¼” |
| 19750 | S244PCP | 4 ½” x 2 ¼” |
| 16110 | S245R | 5” |
| 19760 | S245R-PCP | 5” |

### 6 ½” x 3” Slotted Fish Turner

| | |
|---|---|
| 19810 | S246½PCP |

### Hamburger Turners

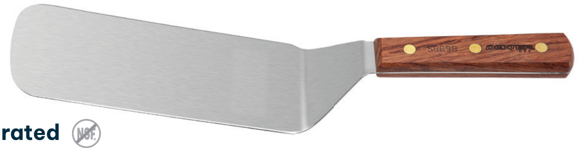
| | | |
|---|---|---|
| 16150 | S8694 | 4” x 3” |
| 19960 | S8695PCP | 5” x 3” |
| 16160 | S8696 | 6” x 3” |
| 19680 | S8696PCP | 6” x 3” |
| 16390 | S8698SQ | 8” x 3” |
| 19710 | S8698SQ-PCP | 8” x 3” |

### Hamburger Turners - Balanced

| | | |
|---|---|---|
| 16271 | 85849 | 4” x 3” |
| 19770 | 85849PCP | 4” x 3” |
| 16281 | 85859 | 5” x 4” |
| 19780 | 85859PCP | 5” x 4” |
| 16291 | 85869 | 6” x 5” |
| 19800 | 85869PCP | 6” x 5” |

### 8” x 3” Grill

| | |
|---|---|
| 16170 | S8698 |
| 19690 | S8698PCP |

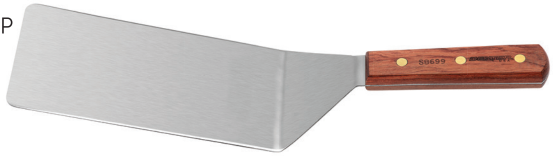


### 8” x 3” Perforated

| | |
|---|---|
| 16330 | PS8698 |
| 19700 | PS8698PCP |

### 8” x 4” Steak

| | |
|---|---|
| 16420 | S8699 |
| 19730 | S8699PCP |



### 8” x 3” Long Handles - 20” Overall

| | |
|---|---|
| 16130 | LS8698 |
| 19740 | LS8698PCP |
| 16241 | L8386C-8 - High-Carbon Steel |

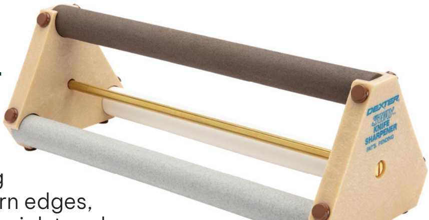
# SHARPENING SYSTEMS

Rely on the experts in edges for all of your sharpening needs. For quick edge touch-ups and restoring factory sharp edges, Dexter gives you the solution. Each sharpening solution is designed to give you the edge you need to excel in today's demanding and fast paced food service industry.

## CERAMIC RODS

### 3 Rod Ceramic Sharpener

7080 3-WAY

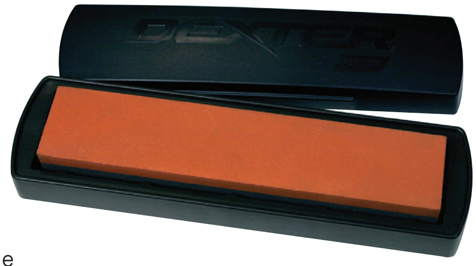


- 3 ceramic rods of varying coarseness for dull or worn edges, partially dull edges, and quick touch ups
- Requires no oil or water when sharpening
- Rods can be rotated for new clean surfaces and cleaned with soap or detergent
- Can be positioned vertically or horizontally
- Rods measure 12" x 1"

## CRYSTOLON® / INDIA BENCHSTONE

### 11 ½" Crystolon / India Benchstone

7945 EDGE-14

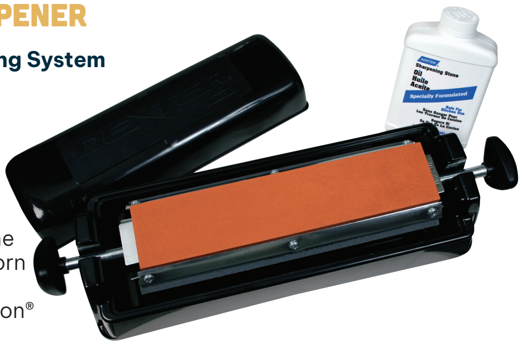


- 150 grit Crystolon stone manufactured with siliconcarbide abrasives provides quick sharpening
- 320 grit India stone manufactured with aluminum oxide abrasives creates fine, smooth cutting edges
- Durable, non-slip case creates sharpening station, protects stone, and provides reservoir to keep stone from drying out
- Stone measures 11½" x 2½" x 1"

## MANUAL SHARPENER

### Tri-stone Sharpening System

7946 EDGE-15

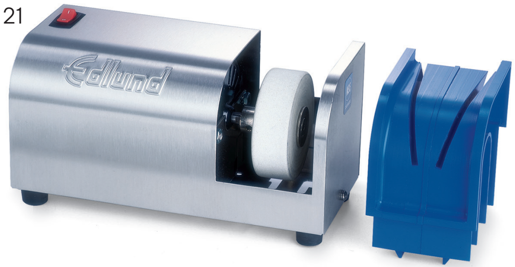


- Combination of 3 different stones
  - 100 grit Crystolon® stone for restoring worn edges
  - 150 grit Crystolon® stone for re-establishing sharp edges
  - 320 grit India stone hones to a fine cutting edge
- 12" stone length permits long strokes for optimal sharpening
- Heavy duty base with non-skid bottom
- Pint of lubricating oil included

## ELECTRIC SHARPENER

### Electric Edge Sharpener by Edlund Co.

7931 EDGE-21

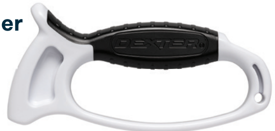


- Precision guidance system to maintain perfect edge angle
- Stainless steel housing
- Replaceable grinding wheel assembly
- Sharpens plain edge and scalloped edge knives
- Removable ABS knife guide for easy cleaning

## HAND-HELD SHARPENERS

### EZ Edge Hand-held Edge Sharpener

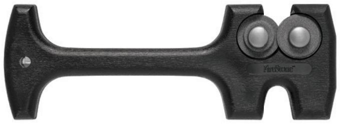
7920 EDGE-1



- Tungsten Carbide cutting heads for precision sharpening
- Just 3 or 4 strokes and it's sharp!
- Protective handle grip for either left or right-handed sharpening

### 2-Stage Hand-held Edge Sharpener

7921 EDGE-2



- Dark diamond stones sharpen and hone creating a new edge
- White ceramic stones polish the edge to ultimate sharpness
- Safe and easy to use

## BUTCHER STEELS

Dexter knives are shipped from the factory with a super-sharp, feather edge. With continuous use, this feather edge rolls over and the knife appears dull. A few simple strokes on a Dexter butcher steel will realign and restore a sharp edge.

### Magnetized, Heavy Weight, Medium Coarseness, Serrated, High-carbon Steel Rod and Hardwood Handles

| | | |
|---|---|---|
| 7030 | A12R-PCP | ⅝” x 12” |
| 7060 | A14R-PCP | ⅝” x 14” |

### Magnetized, Medium Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Polypropylene Handles

| | | |
|---|---|---|
| 7353 | 1012B | ½” x 10” |
| 7373 | 1212B | ½” x 12” |
| 7393 | 1412B | ½” x 14” |

### Magnetized, Heavy Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Polypropylene Handle

| | | |
|---|---|---|
| 7433 | 1258B | ⅝” x 12” |

### Magnetized, Medium Weight, Polished, High-carbon Steel Rod, Polypropylene Handles

| | | |
|---|---|---|
| 7313 | 12SB-10 | ½” x 10” |
| 7323 | 12SB-12 | ½” x 12” |

### Magnetized, Heavy Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Ribbed Hardwood Handles

| | | |
|---|---|---|
| 7201 | 1237-12 | ⅝” x 12” |
| 7231 | 1237-14 | ⅝” x 14” |

### Magnetized, Medium Weight, and Medium Coarseness, Serrated High-carbon Steel Rod and Ribbed, Hardwood Handles

| | | |
|---|---|---|
| 7281 | 1227-12 | ½” x 12” |
| 7291 | 1227-14 | ½” x 14” |

### Heavy Weight and Medium Coarseness, Serrated, Chrome Plated High-carbon Steel Rod and Santoprene® Handle

| | | |
|---|---|---|
| 30401 | 30401 | 10” |

## SHARPENERS

With continued use, every knife will need to be re-sharpened. This can be accomplished by using a Dexter knife sharpener which actually removes steel from the blade and restores the super-sharp, feather edge.

### Diamond Sharpeners

| | | |
|---|---|---|
| 7613 | DDS-10PCP | 10” |
| 7633 | DDS-12PCP | 12” |
| 7633B | DDS-12B-PCP | 12” Black Handle |
| 28273 | DDS-10C | 10” Carded |

### Diamond Sharpeners w/Swivel

| | | |
|---|---|---|
| 7603 | DDS-10S-PCP | 10” |
| 7623 | DDS-12S-PCP | 12” |

### Diamond Sharpener

| | | |
|---|---|---|
| 29123 | VS12PCP | 12” |

### Knife Sharpeners w/Specially Hardened, Knurled Rod

| | | |
|---|---|---|
| 7333 | 10SXL-PCP | ½” x 10” |
| 7343 | 12SXL-PCP | ½” x 12” |
| 7363 | 14SXL-PCP | ½” x 14” |

### Ceramic Sharpeners

| | | |
|---|---|---|
| 7010 | P8 | ½” x 8” |
| 7020 | P10 | ½” x 10” |
| 7050 | R12B | ½” x 12” |

## HOW TO PROPERLY STEEL A KNIFE

Hold the sharpening steel in your non-dominant hand and the knife in your dominant hand.

Hold the knife blade at a 20° angle to the sharpening steel, with the base of the blade closest to the handle.

Starting at the base of the blade, draw the blade down the length of the steel while maintaining the 20° angle. Apply moderate pressure but avoid pressing too hard.

Repeat this process on the other side of the blade, matching the number of strokes from the first side.

Remember, honing/steeling a knife using a sharpening steel is not the same as sharpening. Sharpening removes material to create a new edge while honing helps to realign the blade’s edge to maintain its sharpness.

Check out our
**HOW TO STEEL VIDEO**

# STORAGE SOLUTIONS

Protect your investment with Dexter Storage Solutions, designed to keep your knives sharp and secure. Dexter has all the products necessary to address knife safety, storage, and transport.

## EDGE GUARDS

### Narrow

| | | |
|---|---|---|
| 83100 | KG4 | 4” x 1” |
| 83101 | KG6 | 6 ⅛” x 1” |
| 83102 | KG8N | 8 ⅜” x 1 ¼” |
| 83103 | KG10N | 10 ⅜” x 1 ¼” |
| 83104 | KG12N | 12 ⅜” x 1 ½” |

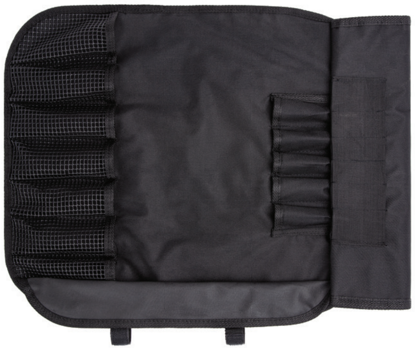
### Wide

| | | |
|---|---|---|
| 83105 | KG8W | 8 ⅜” x 2” |
| 83106 | KG10W | 10 ⅜” x 2 ⅛” |

## CASES

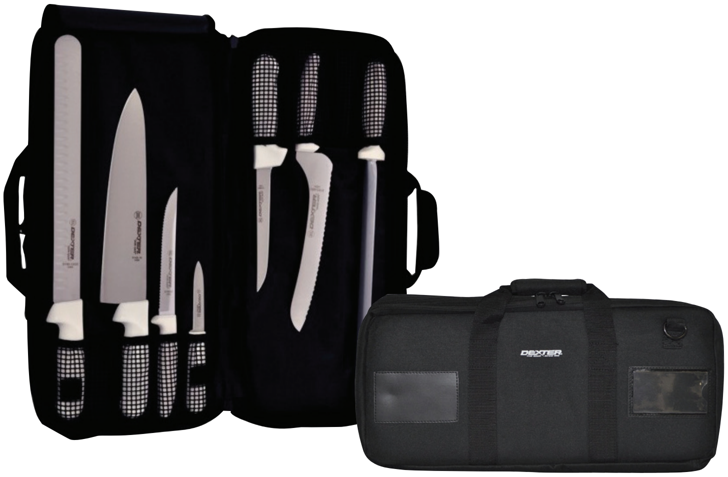
### 7 Piece Cutlery Case Only

| | |
|---|---|
| 20204 | CC1 |



### 35 Pocket Cutlery Case Only

| | |
|---|---|
| 20203 | CC6 |



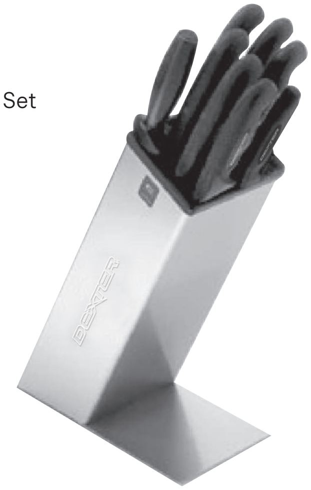
## MAGNET KNIFE HOLDERS

### Polypropylene Base

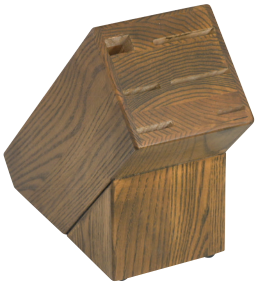
| | | |
|---|---|---|
| 82103 | MBP-13 | 13” |
| 82113 | MBP-18 | 18” |
| 82123 | MBP-24 | 24” |

## KNIFE BLOCKS

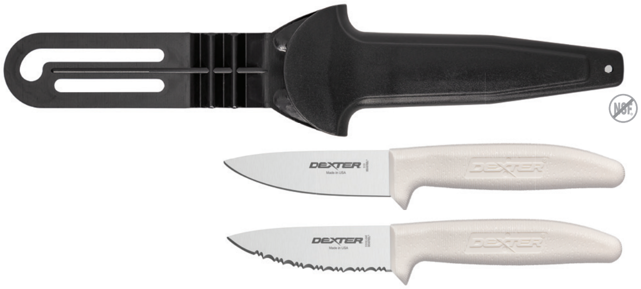
| | |
|---|---|
| 20323 | SB-6<br>6 pc. Stainless Steel Block Set |
| 20334 | SB-8 Block Only<br>Stainless Steel Block Only |



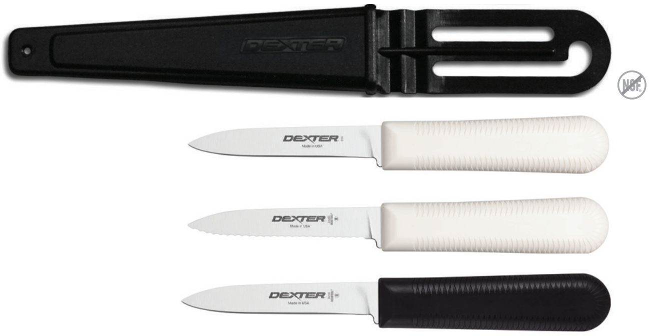
| | |
|---|---|
| 20332 | #1S6 Block Only<br>6 pc. Slant Block Only<br>Cutlery Not Included |



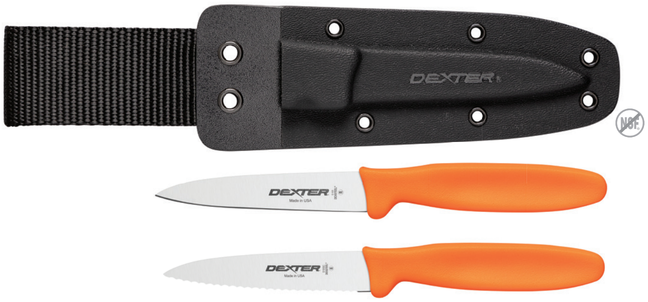
# KNIFE SHEATHS



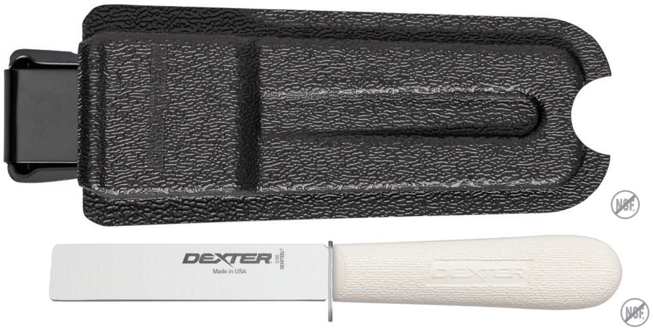
| | | |
|---|---|---|
| 20460 | BS-1 | 4” Sheath for S151 |
| 15313 | S151PCP | 3 ½” Vegetable/Utility Knife |
| 15353 | S151SC-GWE W/SHEATH | 3 ½” Utility/Net Knife w/Sheath |



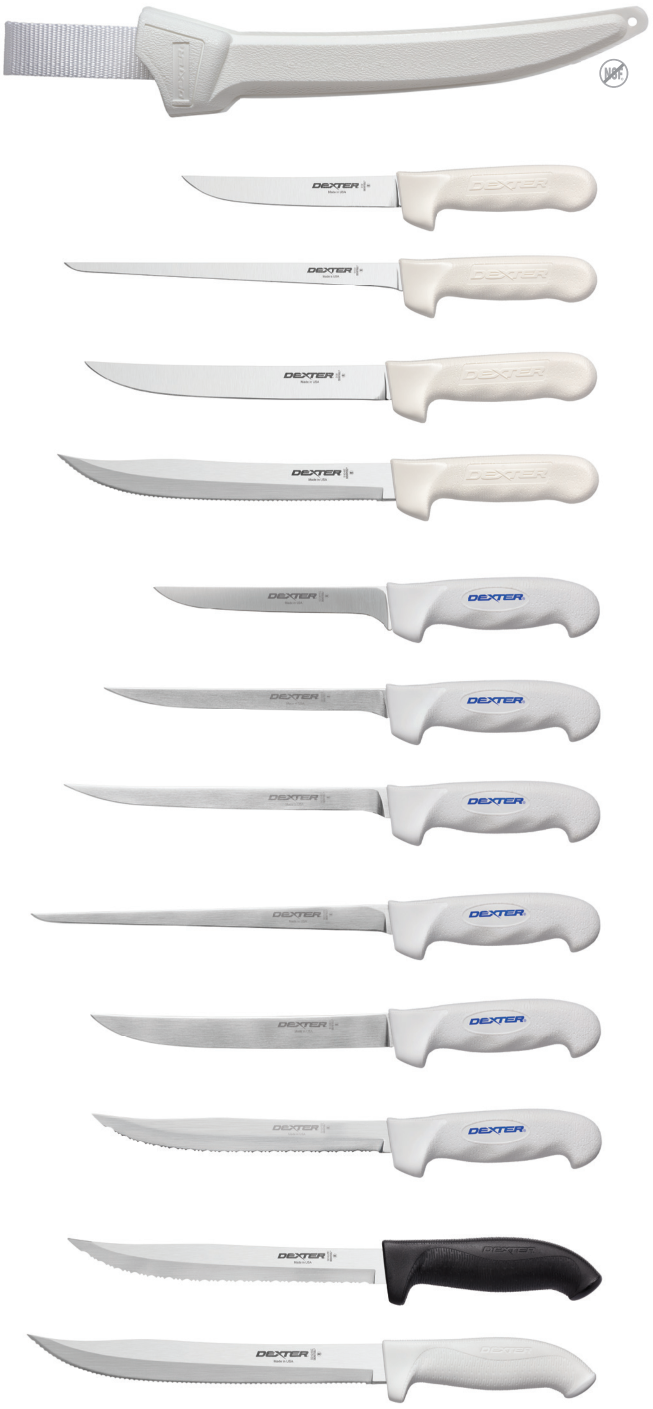
| | | |
|---|---|---|
| 20490 | BS-2 | 4” Sheath for S104 |
| 15303 | S104PCP | 3 ¼” Cook’s Style Parer |
| 15373 | S104SC-PCP | 3 ¼” Scalloped Parer |
| 24333 | SG104PCP | 3 ¼” Cook’s Style Parer |
| 24333B | SG104B-PCP | 3 ¼” Cook’s Style Parer - Black |



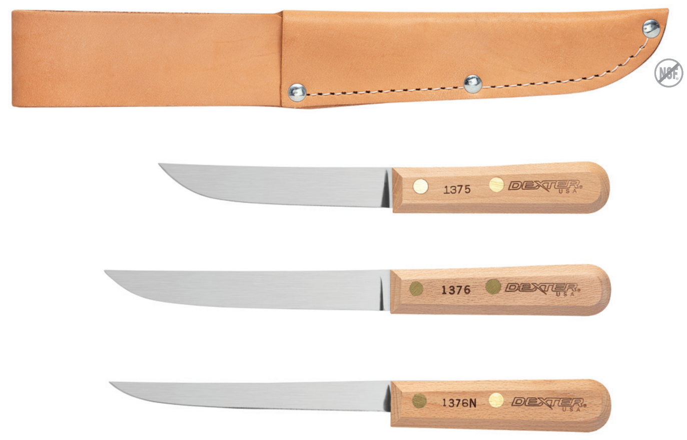
| | | |
|---|---|---|
| 20550 | BS-3 | 4” Sheath for S105SC |
| 15503 | S105PCP | 3 ½” Parer |
| 15563 | S105SC-PCP | 3 ½” Scalloped Parer |
| 15583 | NET105SC | 3 ½” Scalloped Net, Line & Twine Knife |



| | | |
|---|---|---|
| 20560 | BS-5 | Sheath for 5” Produce Knives |
| 9453 | S185PCP | 5” Vegetable/Produce Knife |



| | | |
|---|---|---|
| 20450 | WS-1 | Knife Sheath for up to 9” Blade |
| 1523 | S136PCP | 6” Wide Boning Knife |
| 10203 | S133-7PCP | 7” Flexible Narrow Fillet |
| 10213 | S133-8PCP | 8” Flexible Narrow Fillet |
| 10243 | S133-9PCP | 9” Flexible Narrow Fillet |
| 10223 | S138PCP | 8” Wide Sliming Knife |
| 13563 | S142-9SC-PCP | 9” Scalloped Utility Slicer |
| 24583 | SG136FF-PCP | 6” Flexible Fillet |
| 24103 | SG133-7PCP | 7” Flexible Narrow Fillet |
| 24113 | SG133-8PCP | 8” Flexible Narrow Fillet |
| 24123 | SG133-9PCP | 9” Flexible Narrow Fillet |
| 24133 | SG138PCP | 8” Wide Fillet |
| 24293 | SG142-8TE-PCP | 8” Tiger Edge Slicer |
| 24293B | SG142-8TEB-PCP | 8” Tiger Edge Slicer - Black |
| 24263 | SG142-9SC-PCP | 9” Scalloped Utility Slicer |


1375
DEXTER
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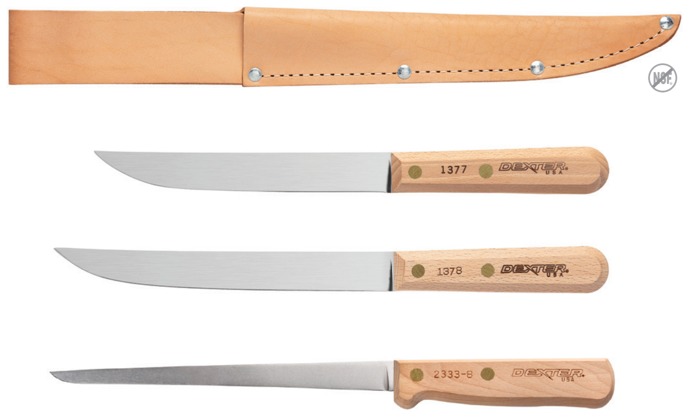
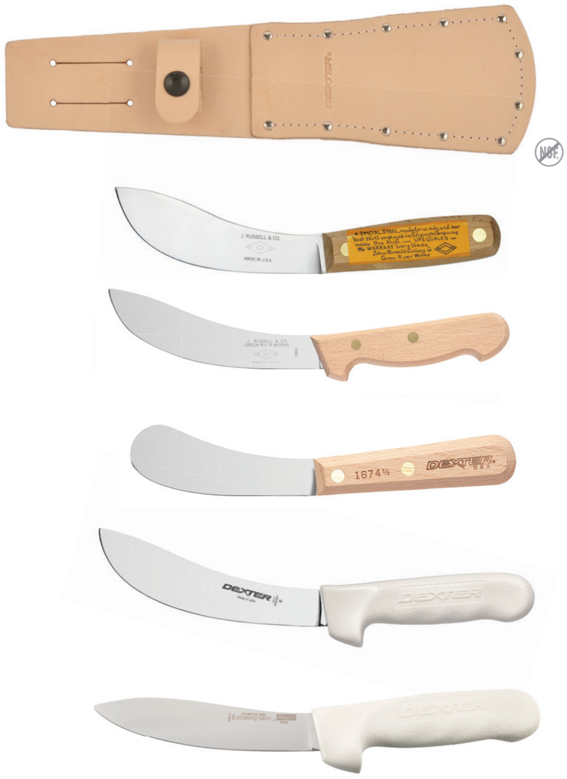
1376N
DEXTER

| | | |
|---|---|---|
| 20440 | #3 | 6” Leather Sheath |
| 1660 | 1375PCP | 5” Wide Boning Knife, Carbon Steel |
| 1880 | 1376PCP | 6” Wide Boning Knife, Carbon Steel |
| 2070 | 1376N | 6” Narrow Boning Knife, Carbon Steel |


1377
DEXTER
1378
DEXTER
2333-8
DEXTER

| | | |
|---|---|---|
| 20410 | #1 | 9” Leather Sheath |
| 2130 | 1377PCP | 7” Wide Boning Knife, Carbon Steel |
| 2150 | 1378PCP | 8” Wide Boning Knife, Carbon Steel |
| 10893 | S2333-8PCP | 8” Fillet Knife |
| 10903 | S2333-9PCP | 9” Fillet Knife |


DEXTER
1674½
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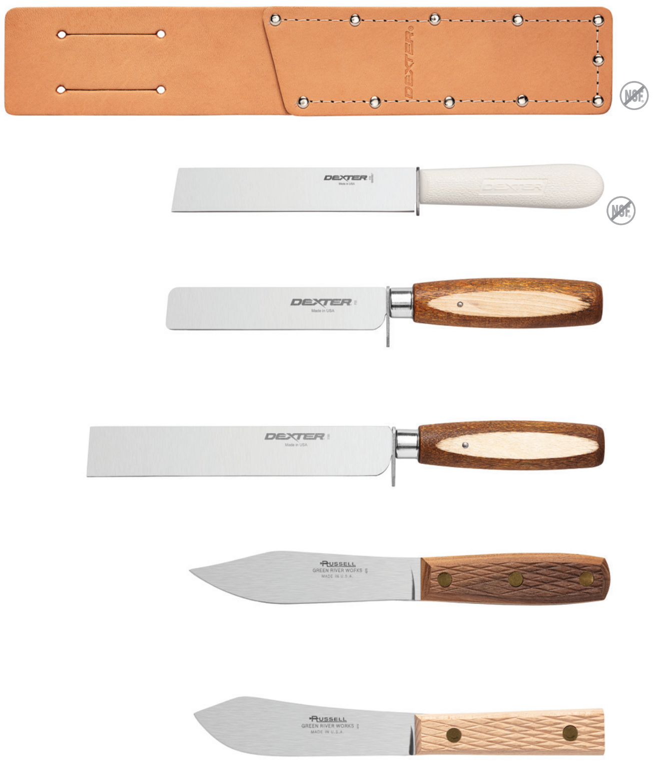
DEXTER

| | | |
|---|---|---|
| 20570 | #4 | Leather Sheath for Skinning Knives |
| 6211 | 012-5SK | 5” Skinning Knife, Carbon Steel |
| 6221 | 012-6SK | 6” Skinning Knife, Carbon Steel |
| 6321 | 012G-6 | 6” Skinning Knife, w/Finger Guard |
| 10030 | 1674½ | 4 ½” Fish / Skinning Knife |
| 6123 | SB 12-6 | 6” Skinning Knife, Stain-free Steel |
| 6143 | SL 12-5¼ | 5¼” Sheep Skinner, Stain-free Steel |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| | | |
|---|---|---|
| 20400 | #0 | 6” Leather Sheath Produce Knives |
| 9463 | S186PCP | 6” Vegetable Produce Knife |
| 9060 | F5S | 4 ¼” Produce Knife, Carbon Steel |
| 9160 | 166 | 6” Produce Knife, Carbon Steel |
| 10411 | 4215 | 5” Fish Knife, Carbon Steel |
| 10311 | 2212 | 4 ½” Sheath Knife, Carbon Steel |

## DISPLAYS

Dexter-Russell provides the edge for increased cutlery sales with a variety of merchandisers designed to fit any showroom. These attractive, self-service, point-of-sale displays merchandise Dexter products, thus making the purchase decision easier.

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20024 2004T
22" W x 79" H x 28" D

### 2-sided Floor Display

20025 20025
20" W x 77" H x 18" D

### 1-sided COOL BLUE® Floor Display

20045 2006T
15 ¾" W x 70 ¾" H x 13 ½" D

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### Counter Display for Knife Guards

20022 2008CT
18¾" W x 20" H x 6¼" D

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KNIFE GUARDS
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### 2-Sided Counter Display

20046 2009CT
10" W x 16" H x 8" D

### 2-Sided Rotating Counter Display

20047 2010CT
16" W x 32" H x 16" D

## CUSTOM DESIGN PRODUCTS

Dexter-Russell designs uniquely engineered products to meet the specialized needs and applications of an ever demanding and fast paced food industry. For your Product Solutions, please contact us at 1-800-343-6042

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